

RADIO CALL SIGN

Jubilee

10/20/01

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

COMPLETED

PERSON
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CORRECTIVE ACTION

#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>Lido – Service</u>					
	1	Ham at omelet station was found at 48 – 52 degrees Fahrenheit.				F&B MGR.	Ham was discarded and replace with fresh ham that was blast chilled before being placed on the line.
		<u>Lido – Pantry</u>					
	2	All containers of potentially hazardous foods places in the 7 degrees Celsius/ 45 degrees Fahrenheit reach-in coolers were not labeled with a date and time by which food shall be used or discarded. Potentially hazardous foods when placed in the equipment must also be at 5 degrees Celsius (41 degrees Fahrenheit) or less.				F&B MGR.	Proper labeling System has been implemented.
		<u>Lido – Pizza</u>					
	3	Extensive and constant leaks from deck head were noted throughout the pantry. This situation almost constitutes a protection issue for food and clean utensils.				CHIEF ENGINEER	Ongoing Maintenance to prevent this is being carried out
	4	Heavy accumulation of old food soil was noted in a tray along bulkhead behind the shelving of the walk-in cooler near the condensate drain.				F&B MGR.	Monitor cleaning better after end of service. The drain gutter will be fixed to accommodate the waste accordingly.
		<u>Lido – Dining Room</u>					
	5	Heavy accumulation of old ice cream mix and old lubricant was noted in the technical space of the two soft serve machines. The interior drip trays appeared to be missing.				CHIEF ENGINEER	Corrected
		<u>Lido – Dishwashing</u>					
	6	Leak was noted from deck head throughout dishwashing room. Sealant had been used between deck head panels in an attempt to improve situation indicating a long standing problem.				CHIEF ENGINEER	Work In Progress
	7	Back flow preventer on final rinse of dishwashing machine was leaking.				CHIEF ENGINEER	Corrected

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
	8	Two nozzles were clogged on final rinse manifold. Spray pattern was erratic on remaining nozzles. Thermometers were > 5 degrees Fahrenheit out of calibration.				CHIEF ENGINEER	Corrected Corrected
	9	Slime was noted on assembled nozzle of a cleaned beverage dispenser.				F&B MGR	Corrected & will monitor closer the Vitality Juice machine cleaning procedure.
		<u>Potable Water</u>					
	10	The daily calibrations of the distribution Halogen Analyzer were not recorded.				CHIEF ENGINEER	Corrected
		<u>Whirlpool Spas</u>					
	11	The hot and cold water lines used for make up water were not protected with a pressure type backflow preventer. A check line was installed on each line.				CHIEF ENGINEER	Corrected
		<u>Integrated Pest Management</u>					
	12	An integrated pest management plan was not utilized on the ship yet, but a good monitoring program was in place.				HOUSEKEEPER	The Plan was in Place, the Sanitation officer was made familiar with the plan.
		<u>Deck Pantries</u>					
	13	Holes were found in two deck pantry ice machine storage bins were a pipe had been removed.				CHIEF ENGINEER	Marine Operations to recommend remedial action.
		<u>Fan Room</u>					
	14	Slime was found in one of the air conditioning condensate collection pans and on a coil unit and piping.				CHIEF ENGINEER	Corrected
		<u>Child Activity Center</u>					
	15	A residential type reach-in cooler was noted in the Child Activity Center.				YOUTH DIR.	Corrected (Removed)
		<u>Medical</u>					
	16	Call in record for this voyage did not reflect accurate voyage dates. Log form was missing from a voyage in September.				DOCTOR	More care will be taken in ensuring accuracy of logs
		<u>Main Pot Wash</u>					
	17	Several cutting boards contained deep knife cuts and were stained.				F&B MGR	Chopping board sanded. Management to monitor more effectively
	18	Clean cutting boards were stacked on top of each other. Provide racks in which to store the cutting boards upright.				F&B MGR.	Corrected. Racks were installed during dry dock.

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
	19	The thermometer for the sanitizing sinks projects out from the front of the sink. Recommend moving the thermometer to the side of the sink.				CHIEF ENGINEER	Corrected
		<u>Food Service – General</u>					
	20	The interiors of the grills were not easily cleanable.				CHIEF ENGINEER/ F&B MGR	Ongoing cleaning and maintenance to take care of this..
	21	The interiors of the grills were soiled with food and grease residue.				F&B MGR	Corrected.
		<u>Main Galley</u>					
	22	The Gaylord Hood was heavily soiled in the upper left hand corner.				STAFF CAPTAIN	Corrected
		<u>Crew Dishwashing</u>					
	23	The access doors to the main dishwasher would not stay in the open position.				CHIEF ENGINEER	Corrected
		<u>Food Service – General</u>					
	24	Non-removable deflector shields were noted in the ice machines. This makes it more difficult to clean the bins.				CHIEF ENGINEER	Corrected
		<u>Disco Bar</u>					
	25	There was mold growth noted behind the ice bin compressor shield. Also, some corrosion and mold was noted on the inside of the ice bin.				CHIEF ENGINEER	Corrected
		<u>Food Service – General</u>					
	26	The interiors of several of the older under counter refrigeration units were not easily cleanable due to exposed fan units.				CHIEF ENGINEER	Corrected
	27	Non-food contact surfaces of equipment such as grills, stoves, ovens and cabinets contained holes, gaps, crevices and other non-easily cleanable features.				CHIEF ENGINEER	Ongoing Maintenance in hand To correct this.
	28	Decks, bulkheads, and deck heads contained holes, gaps. Cracked and broken deck tiles and other non-easily cleanable features.				STAFF CAPTAIN	Ongoing Maintenance in hand to correct this.